



Restaurant & Lounge

Menu creations by Regional Executive Chef Glenn Gilbert

BREAKFAST

BREAKFAST BAR

THE AMERICAN BUFFET 17

Enjoy our full buffet selection of bacon, sausage, homemade breakfast potatoes, scrambled eggs, fruits, fresh berries, cereals, oatmeal, yogurts, fresh baked breads, Danish, waffle station, omelet and eggs to order station, juices, coffee, or tea.

THE CONTINENTAL 11

Enjoy our selection of fruits, fresh berries, cereals, oatmeal, yogurts, fresh baked breads, Danish, coffee, or tea.

HEALTHY STARTERS

CHEESE PLATTER 13.5

Croissant, berries, grapes, variety of cheeses

CRUNCHY PARFAIT 9

Greek yogurt, crunchy homemade granola, berries, honey

SEASONAL SLICED FRUIT PLATE 11

Grapes, berries, yogurt, carrot, bran muffin

STEEL CUT OATMEAL 8.5

Raisins, cranberries

SMOKED SALMON BAGEL 13

Onions, capers, boiled eggs, diced onions, tomatoes

EGGS & GRIDDLE

EGGS YOUR WAY 14

Two farm fresh eggs any style, choice of Applewood smoked bacon, ham or sausage, homemade breakfast potatoes, toast

MORNING RUSH CROISSANT SANDWICH 13.5

Fried egg over medium, bacon, warm sliced tomatoes, homemade breakfast potatoes

LONGBOARD PLATTER 12.5

Two griddle cakes, two eggs any style, homemade breakfast potatoes, add breakfast side meat 4.25

DELIGHT GRIDDLE CAKE 13

Three griddle cakes, add bananas, strawberries, chocolate chips 2.25

ALMOND ENCRUSTED FRENCH TOAST 14

Sliced almonds, almond & cinnamon egg wash, Challah Texas toast sautéed golden brown, caramel drizzle

CRAB CAKE BENNIES 16.75

Two sautéed Maryland style crab cakes, poached eggs, Hollandaise fruit salsa, chipotle aioli homemade breakfast potatoes

SHRIMP AND GRITS 18.75

Jumbo shrimp sautéed, Applewood smoked bacon, mushrooms, green onions, stone ground grits, smoke Gouda cheese, homemade breakfast potatoes

EGGS BENNIE 16

Two poached eggs, English muffin, Hollandaise, Canadian bacon, homemade breakfast potatoes

COCOA BEACH BENNIE 17

Two poached eggs, smoked salmon, avocado foam, English muffin, Hollandaise, Pico de Gallo, homemade breakfast potatoes

VEGETABLE FRITTATA 14.75

Egg whites, onions, peppers, spinach, fine herbs, goat cheese, Pico de Gallo, homemade breakfast potatoes, toast

SALT'S BLT EGG BENNIE 16.75

Two poached eggs, heirloom tomato, avocado, English muffin, Hollandaise, Pancetta crisps, bacon foam, homemade breakfast potatoes

SALT CARAMEL CHALLAH FRENCH TOAST 13

Whipped cream, powdered sugar, caramel sauce

CREATE AN OMELETTE 14.5

American, sharp cheddar, goat cheese, Feta or Swiss, ham, bacon, sausage, peppers, spinach, onions, mushrooms, plum tomatoes, homemade breakfast potatoes, toast

SIDES

BREAKFAST MEATS 4.25

Ham / Applewood Smoked Bacon / Turkey / Pork Sausage

STONE GROUND CHEESY GRITS 4.5

Rich creamy grits, smoked Gouda cheese

NEW YORK BAGEL 4

Butter or cream cheese, fruit preserves

TOAST 3

Country White / English Muffin / Whole Wheat / Rye

HOMEMADE BREAKFAST POTATOES 4

WARM RIPE TOMATOES 4

Griddled with butter

BAKERY BASKET 7

Butter croissant, muffin, Danish, butter, fruit preserves

ASSORTED DRY CEREALS 5

Cheerios, Fruit Loops, Frosted Flakes, Raisin Bran, strawberries or bananas

REFRESHMENTS

COFFEE, HOT TEA 4

MILK 4

Whole / Skim / Soy

ORANGE JUICE / GRAPEFRUIT JUICE 4

FRUIT JUICE 3

Apple / Cranberry / Tomato

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any major food allergy, please request to see the manager prior to food order.

A gratuity of 18% will be added to groups of 6 or more.